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Gourmet 1000 TM/MD

By Bloomfield®

INTEGRITY™

Koffee-King™

INTRODUCTION

The technical content of this manual represents current production models as of October, 2003. Data, specifications and materials, and model number designations are subject to change at any time without notice.

This manual is intended for use by qualified service personnel.

Bloomfield coffee brewers are intended exclusively for commercial use and are designed expressly to brew beverage products for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Except as noted, this piece of equipment is made in the USA and has American sizes on hardware. All metric conversions are approximate.

This is a general guide for this class of brewers. Examples in this manual are provided to illustrate concepts only. Your specific application may vary. Consult the Owner's Manual for your specific equipment.

SAFETY WARNINGS AND PRECAUTIONS

WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated components must be performed by qualified service personnel. Do not open any access panels which require the use of tools unless you are qualified to do so. Failure to heed this warning can result in electrical shock. Electrical shock can cause death or serious Injury.

WARNING: INJURY HAZARD

All installation procedures must be performed by qualified personnel with full knowledge of all applicable electrical and plumbing codes. Failure could result in personal injury and property damage.

WARNING: ELECTRIC SHOCK HAZARD

Brewer must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground.

WARNING: BURN HAZARD

This appliance dispenses very hot liquid. Serious bodily injury from scalding can occur from contact with dispensed liquids.

CAUTION: SHOCK HAZARD

Always disconnect the brewer fro electrical power before servicing or cleaning.
DO NOT submerge electrical equipment in water.
Avoid contaminating electrical components with water when cleaning the cabinet surfaces.

CAUTION: BURN HAZARD

Exposed surfaces of the appliance, brew chamber and airpot ,decanter or thermal server may be HOT to the touch, and can cause serious burns.

CAUTION: ELECTRICAL DAMAGE

DO NOT plug in or energize this appliance until all *Installation Instructions* are read and followed. Damage to the brewer will occur if these instructions are not followed.

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INSTALLATION

READ THIS CAREFULLY BEFORE STARTING THE INSTALLATION

IMPORTANT:
To enable the installer to make a quality installation and to minimize installation time, the following suggestions and tests should be done before the actual unit installation is started:

CAUTION:
ELECTRICAL DAMAGE

DO NOT plug in or energize this appliance until all Installation Instructions are read and followed. Damage to the Brewer will occur if these instructions are not followed.

CAUTION:
UNSTABLE EQUIPMENT HAZARD

It is very important for safety and for proper operation that the brewer is level and stable when standing in its final operating position. Provided adjustable, non-skid legs must be installed at each corner of the unit. Failure to do so will result in movement of the brewer which can cause personal Injury and/ or damage to brewer.

NOTE: Water supply inlet line must meet certain minimum criteria to insure successful operation of the brewer. Bloomfield recommends 1/4" copper tubing for installation of less than 12 feet and 3/8" for more than 12 feet from a 1/2" water supply line.

This general information may not apply to all models. Refer to the owners manual and any technical data sheets for your specific equipment for additional information.

PREPARATION

Unpack the unit. Inspect all components for completeness and condition. Ensure that all packing materials have been removed from the unit.

Verify that the Spray Head Gasket and Spray Disk are properly installed.
IMPORTANT: The gasket must be installed *INSIDE* the brew head cup.

Verify that an adjustable leg is installed at each corner of the brewer, and, if provided, the rubber foot is installed on each leg.

Set Brewer in its operating location. Level the Brewer. A spirit level should be placed on the top of the unit, at the edge, as a guide when making level adjustments.

Level the unit from left to right and front to back by turning the adjustable feet. Be sure all four feet touch the counter to prevent tipping.

PLUMBER'S INSTALLATION INSTRUCTIONS

Brewer should be connected to a **POTABLE WATER, COLD WATER** line. Flush water line before connecting to Brewer.

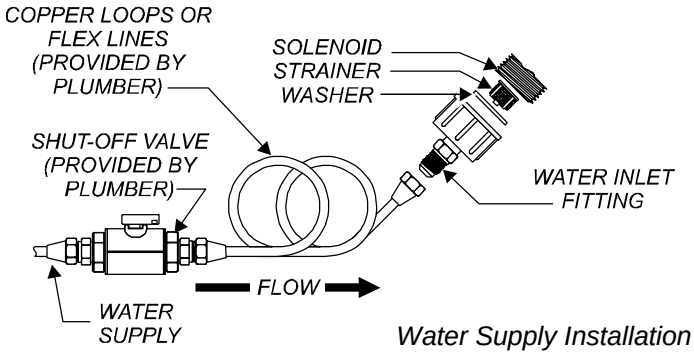
DO NOT use a saddle valve with a self-piercing tap for the water line connection. Such a tap can become restricted by waterline debris. For systems that must use a saddle tap, shut off the main water supply and drill a 3/16" (minimum) tap for the saddle connection, in order to insure an ample water supply. Remember to flush the line prior to installing the saddle.

The brewer must be installed on a water line with average pressure between 20 PSI and 90 PSI. If your water pressure exceeds 90 PSI at anytime, a pressure regulator must be installed in the water supply line to limit the pressure to not more than 90 PSI in order to avoid damage to lines and solenoid.

A water shut-off valve should be installed on the incoming water line in a convenient location (Use a low restriction type valve, such as a 1/4-turn ball valve, to avoid loss of water flow thru the valve.

The provided water line strainer must be installed in the supply line, between the shutoff valve and inlet fitting. Note FLOW arrow marking on strainer body.

NSF requires that the brewer be able to be moved for cleaning underneath. A flex line or loops of copper tubing will satisfy this requirement. See Figure 2 below.



Water Supply Installation

In some areas, local codes require a backflow preventer (check valve) to be installed on the inlet water line. If a backflow preventer is used, you must install a *water hammer arrester* in the incoming line, between the backflow preventer and the brewer inlet, as far away from the brewer as space will allow. This will relieve the excessive back pressures that can cause faucet leaks and solenoid malfunctions.

IMPORTANT:
Tank must be full of water before connecting brewer to electrical power. Heating elements will be damaged if allowed to operate without being fully submerged in water. Damage caused by operating the brewer without water in the tank is *NOT COVERED BY WARRANTY*.

ELECTRICIAN'S INSTALLATION INSTRUCTIONS

REFER TO ELECTRICAL SPECIFICATIONS provided in the Owner's Manual, specification sheet, and on the nameplate.

Some models are equipped with a cord and plug. They require:
1. A circuit that meets or exceeds the electrical requirements
2. A properly installed and grounded receptacle configured to match the brewer plug.

Some models are designed to be connected directly to the electrical circuit. They require:
1. A circuit that meets or exceeds the electrical requirements
2. Conduit and fittings that meet applicable electrical codes.
3. The ground lug of the brewer must be connected to a suitable electrical ground.

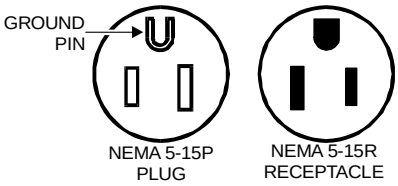
NOTE: This equipment must be installed to comply with applicable federal, state and local plumbing codes and ordinances.

WARNING:
SHOCK HAZARD

Brewer must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock will cause death or serious injury.

IMPORTANT:
Supply power must match nameplate for voltage and phase. Connecting to the wrong voltage will damage the brewer or result in decreased performance. Such damage is not covered by warranty.

IMPORTANT:
The ground prong of the plug is part of a system designed to protect you from electrical shock in the event of internal damage. Never cut off the ground prong nor twist a blade to fit an existing receptacle. Contact a licensed electrician to install the proper circuit and receptacle.



Typical Plug/Receptacle Configuration

BREWER OVERALL CHECK-OUT

CAUTION:
SHOCK HAZARD

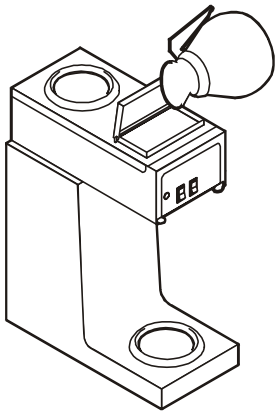
Always disconnect the brewer fro electrical power before servicing or cleaning.

CAUTION:
BURN HAZARD

Brew water is extremely hot. Exposed surfaces of the brew chamber and airpot ,decanter or thermal server may be HOT to the touch, and can cause serious burns.

If any problems are encountered with the operation of this brewer, please refer to the TROUBLESHOOTING GUIDE, beginning on page 10.

IMPORTANT:
When operating the brewer for the first time, the tank must be filled with water BEFORE connecting to electric power. Place an empty container under the brew head, then pour water into the pour-over opening until water flows from the brew head. When all dripping stops, remove and empty the container. It is now safe to connect brewer to electric power.



Fill Water Tank

BREWER CHECK-OUT

These checks should be performed:

- When the brewer is installed
- During any service call on the brewer
- During any subsequent follow-up call

IMPORTANT:
Tank must be full of water before pressing POWER key "***ON***".
Heating elements will be damaged if allowed to operate without being fully submerged in water.
Damage caused by operating the brewer without water in the tank is *NOT COVERED BY WARRANTY*.

1. Clean spray disk

2. Check spray disk gasket. Be sure it is installed inside of the brew head cup.

3. Check operation of Power Switch(es), Brew Switch and Brew Cancel Switch.

4. Check the brew temperature at the brew head:
   a. Install a paper filter in the brew chamber, then install the brew chamber under the brew head. Set an empty container in position under the brew head.
   b. Withdraw the brew chamber slightly, and insert the temperature probe of a digital thermometer into the brew chamber so that the tip is near the discharge hole. Be sure the brewer is up to temperature ("ready-to-brew" light is on), then start a brew.
   c. At this location, temperature should be near
      190ºF for coffee
      195ºF for tea

5. Check the water delivery volume.

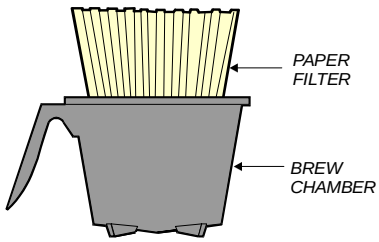
6. Where applicable, check operation of warmers and warmer switches.

7. Disconnect brewer from electric power. Remove top panel and check hoses and connections for water leaks.

8. Where applicable, check hot water faucet for operation and leaks.

PREPARATION

Place one (1) genuine Bloomfield paper filter in the brew chamber. Add a pre-measured amount of fresh coffee grounds.
Gently shake the brew chamber to level the bed of grounds. Slide the brew chamber into place under the brew head.



Brew Chamber

POUR-OVER OPERATION

BE sure “READY TO BREW” light is lit.

Place the appropriate *EMPTY* decanter in place under the brew chamber.

Fill a decanter with tap water. Lift the pour-over cover and pour the entire contents of the decanter into the pour-over opening, which will fill the basin.

Water from the basin will displace a like amount of heated water from the tank. The hot water will be forced into the brew head where it will spray over the bed of grounds. Freshly brewed coffee will begin to fill the container under the brew chamber. When the flow and all dripping stops, the coffee is ready to serve.

Discard the contents of the brew chamber. Rinse the brew chamber in a sink. When the ”READY TO BREW” light glows, the brewer is ready for another brew cycle.

AUTOMATIC OPERATION

BE sure “READY TO BREW” light is lit.

Place an *EMPTY* decanter in place under the brew chamber.

Press the “BREW” switch. The solenoid will open for an amount of time determined by the timer setting, admitting a measured quantity of water into the basin.

Water from the basin will displace a like amount of heated water from the tank. The hot water will be forced into the brew head where it will spray over the bed of grounds. Freshly brewed coffee will begin to fill the decanter under the brew chamber. When the coffee flow and all dripping stops, the coffee is ready to serve.

Discard the contents of the brew chamber and rinse it in a sink. When the ”READY TO BREW” light glows, the brewer is ready for another brew cycle.

NOTE: Water for the hot water faucet is heated in a coil inside of the water tank. Use of the faucet will not affect the volume of water delivered for a brew. However, overuse of the faucet during a brew may lower the temperature of the brew water.

CAUTION:
Burn Hazard

Exposed surfaces of the brewer, brew chamber and decanter may be HOT to the touch, and can cause serious burns.

CAUTION:
Burn Hazard

To avoid splashing or over-flowing hot liquids, ALWAYS place an empty decanter under the brew chamber before starting the brew cycle. Failure to comply can cause serious burns.

CAUTION:
Burn Hazard

After a brew cycle, brew chamber contents are HOT. Remove the brew chamber and dispose of used grounds with care. Failure to comply can cause serious burns.

IMPORTANT:
Before operating the brewer for the first time, the tank must be filled with water BEFORE connecting to electric power.
Place an empty decanter under the brew head, then pour decanters of water into the pour-over opening until water flows from the brew head.

CLEANING INSTRUCTIONS

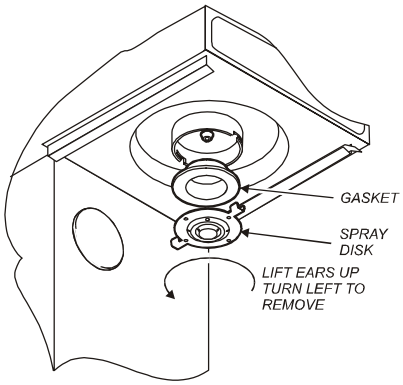
CAUTION:
BURN HAZARD

Brewing and serving temperatures of coffee are extremely hot.
Hot coffee will cause serious skin burns.

CAUTION:
SHOCK HAZARD

Do not submerge or immerse brewer in water.

IMPORTANT:
DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean the brewer or airpots.



Cleaning

PROCEDURE: Clean Coffee Brewer

PRECAUTIONS: Disconnect brewer from electric power. Allow brewer to cool.

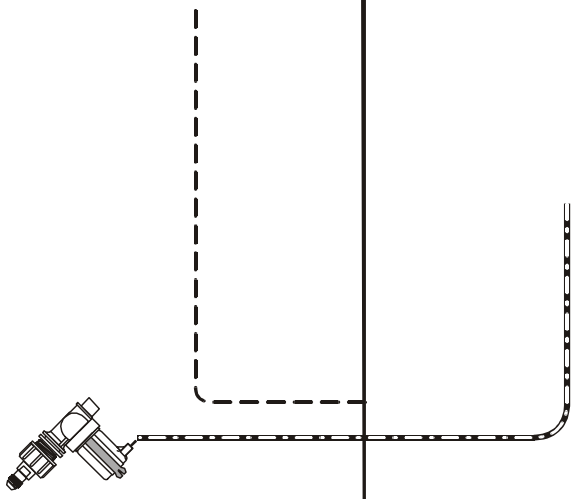
FREQUENCY: Daily

TOOLS: Mild Detergent, Clean Soft Cloth or Sponge Bristle Brush, Bottle Brush

1. Disconnect brewer from electric power. Allow brewer to cool before cleaning.
2. Remove airpot.
3. Remove and empty brew chamber.
4. Remove the spray disk from the brew head (See figure 7): Press up on the spray disk ears, then turn the disk to the left to unlatch. Remove the gasket from inside the brew head.
5. Wipe inside of brew head and area around the brew head with a soft clean cloth or sponge moistened with clean water.
6. Wash the spray disk in a sink using warm water and a mild detergent. A bristle brush may be used to clear clogged spray holes. Rinse the spray disk with clean water and allow to air dry.
7. Wash the brew chamber in a sink using warm water and a mild detergent. A bristle brush may be used to clean the inside. Rinse with clean water and allow to air dry.
8. Wipe the exterior of the brewer with a soft clean cloth or sponge moistened with clean water.
10. Reinstall the gasket *INSIDE* the brew head, then reinstall the spray disk.
11. Reinstall the brew chamber.
12. DO NOT submerge airpots in water. Clean airpots by filling with warm soapy water. Scrub the inside with a bottle brush. Empty and rinse with clean water. Wipe the exterior with a soft clean cloth or sponge moistened with clean water. Invert and allow to air dry.

Procedure is complete

WATER FLOW



Typical Brew Water Delivery System

POUR-OVER FEATURE

Pouring any amount of cold water into the pour-over opening and into the basin pan forces an identical amount of hot water out of the tank and through the spray head into the brew chamber.

AUTOMATIC OPERATION

Pressing BREW button energizes the solenoid valve, allowing water from an external water supply to flow into the basin pan and then into the hot water tank. This forces an identical amount of hot water out of the tank and through the spray head into the brew chamber

The solenoid uses a flow control device so that flow is consistent between 20 p.s.i. and 90 p.s.i.

Length of time the solenoid is open is controlled by the timer.

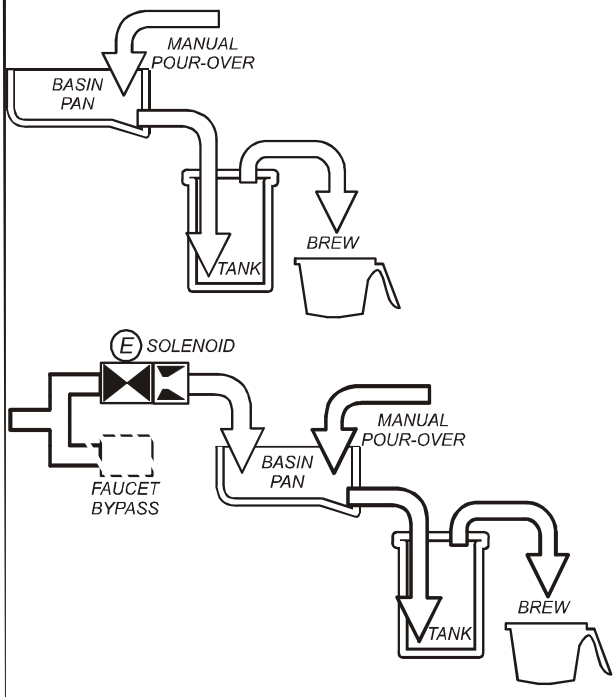
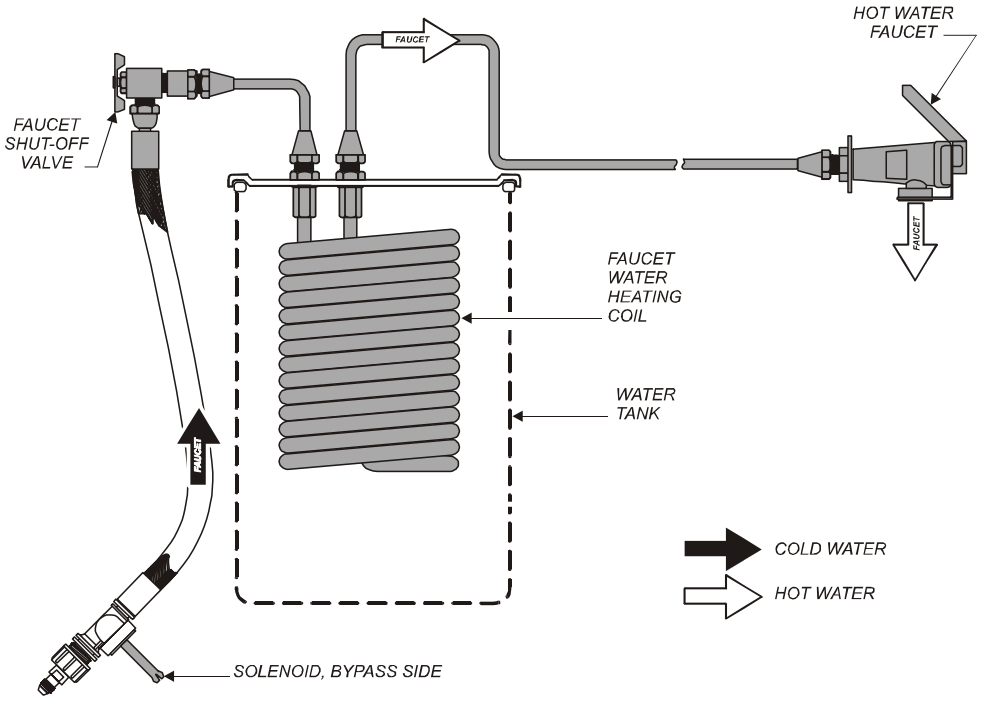
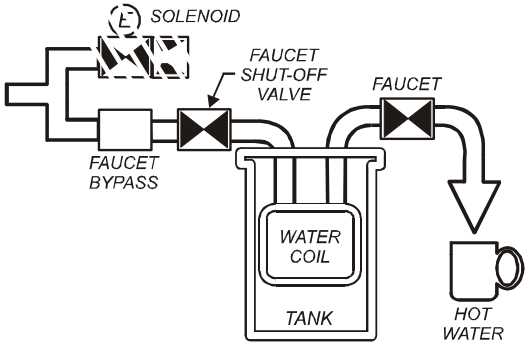


Fig. 5 Water Flow Diagram

HOT WATER FAUCET



Typical Hot Water Faucet System

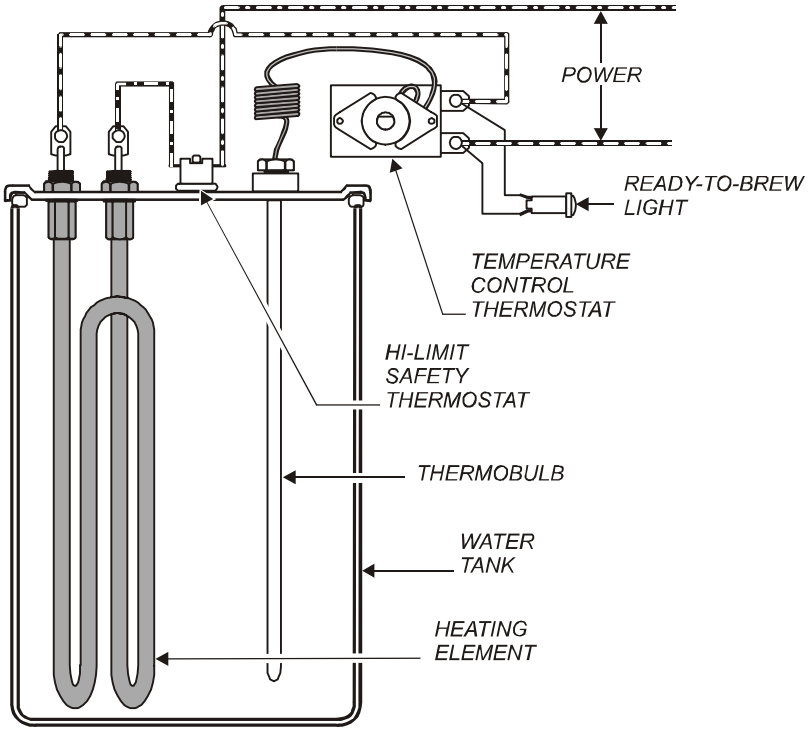


Hot Water Faucet Flow Diagram

The faucet water coil is submerged in the hot water tank and draws heat from the brew water.

Faucet water flows through the bypass side of the water inlet and is not controlled by the solenoid valve.

The faucet is at supply water pressure any time the faucet shut-off valve is *OPEN*.

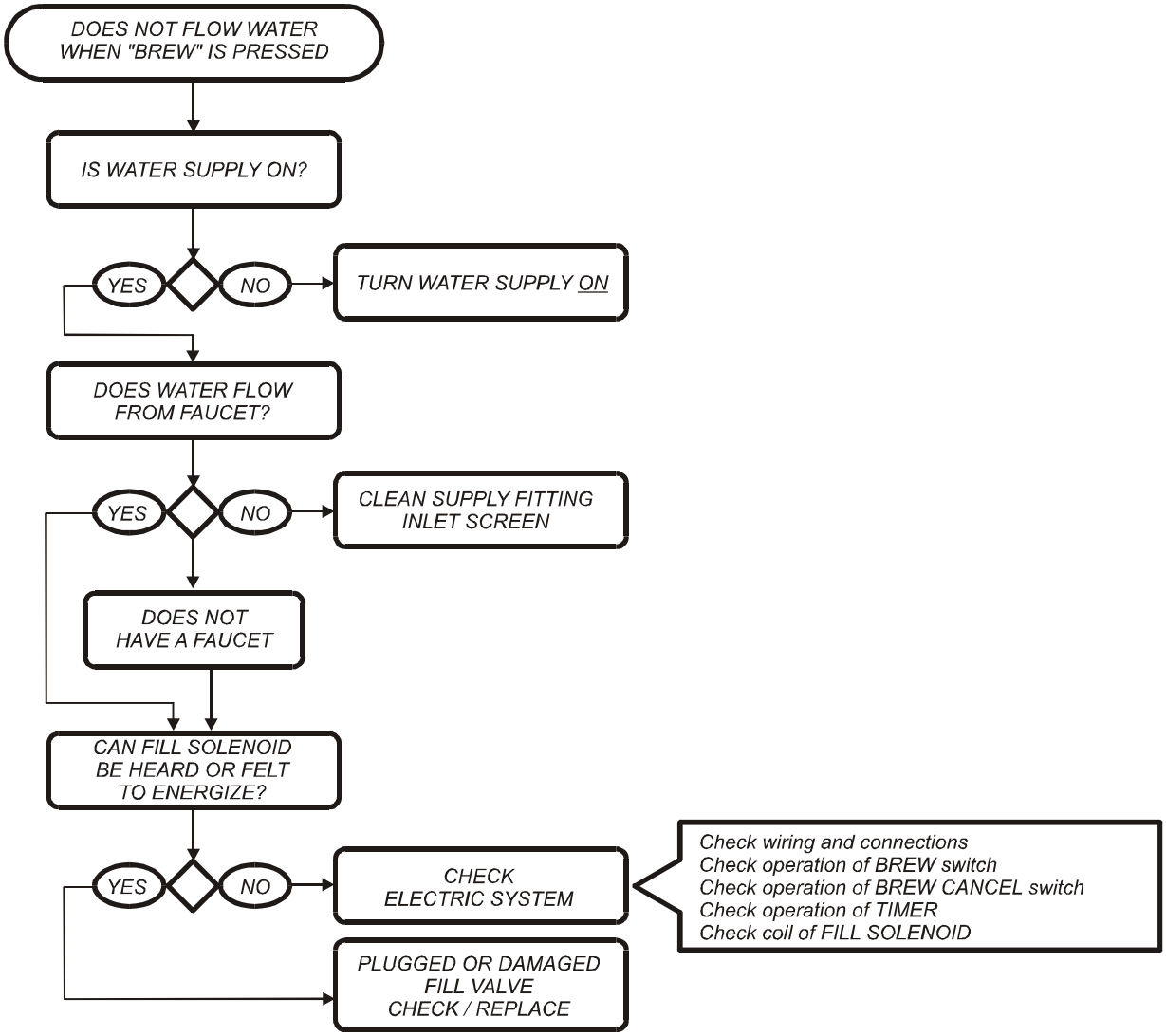


The heating elements are energized when line power is applied to the element terminals.

Water temperature is sensed by a thermobulb inserted into the water tank. This temperature signal is fed to the thermost1

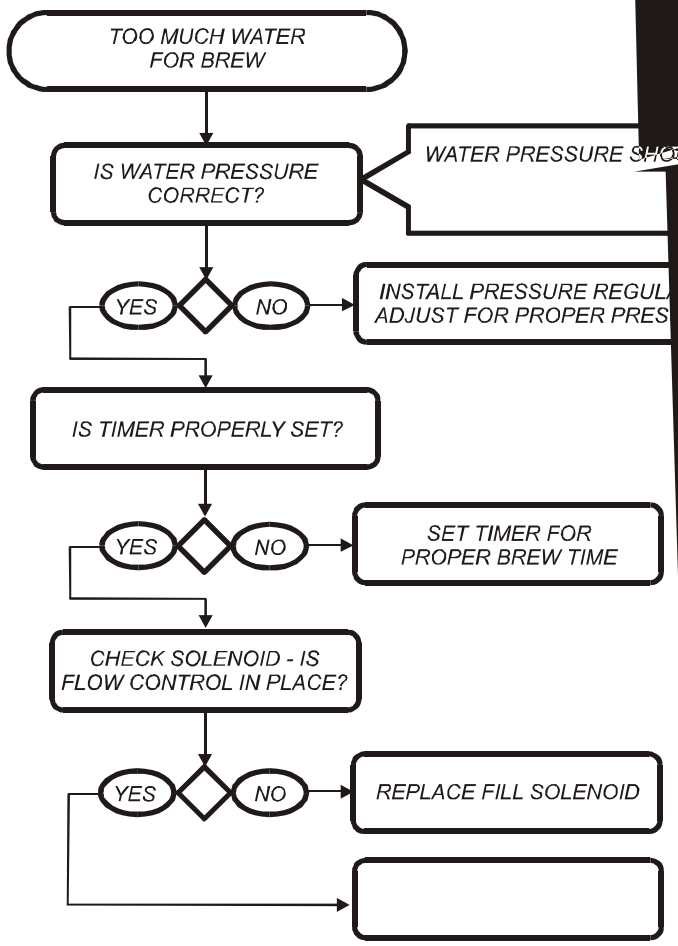
Heat Control Diagram

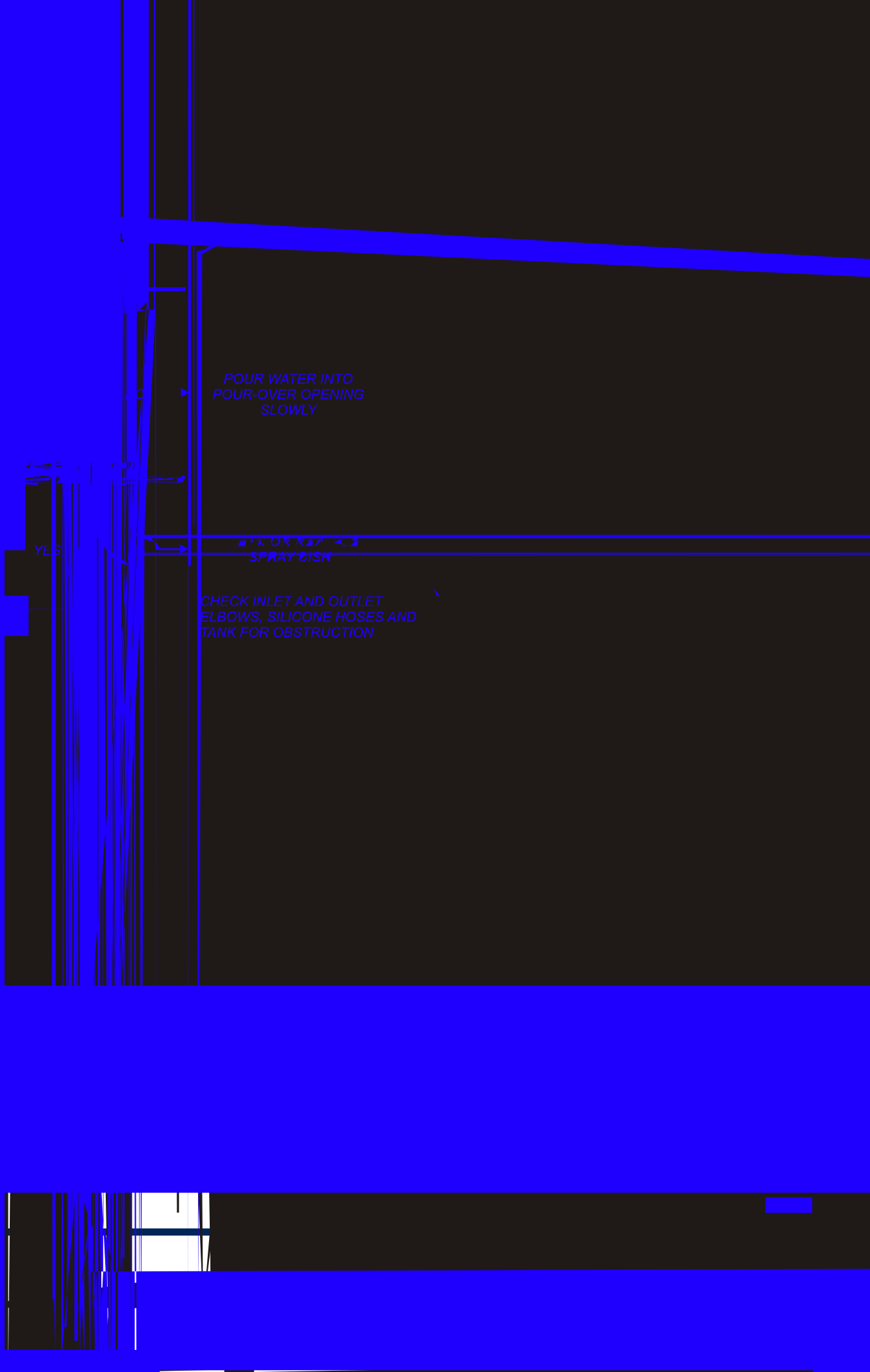
BREW WATER SYSTEM - AUTOMATIC OPERATION


DOES NOT FLOW WATER WHEN "BREW" IS PRESSED
IS WATER SUPPLY ON?
YES
NO
TURN WATER SUPPLY ON
DOES WATER FLOW FROM FAUCET?
YES
NO
CLEAN SUPPLY FITTING INLET SCREEN
DOES NOT HAVE A FAUCET
CAN FILL SOLENOID BE HEARD OR FELT TO ENERGIZE?
YES
NO
CHECK ELECTRIC SYSTEM
Check wiring and connections
Check operation of BREW switch
Check operation of BREW CANCEL switch
Check operation of TIMER
Check coil of FILL SOLENOID
PLUGGED OR DAMAGED FILL VALVE CHECK / REPLACE

GUIDE (continued)

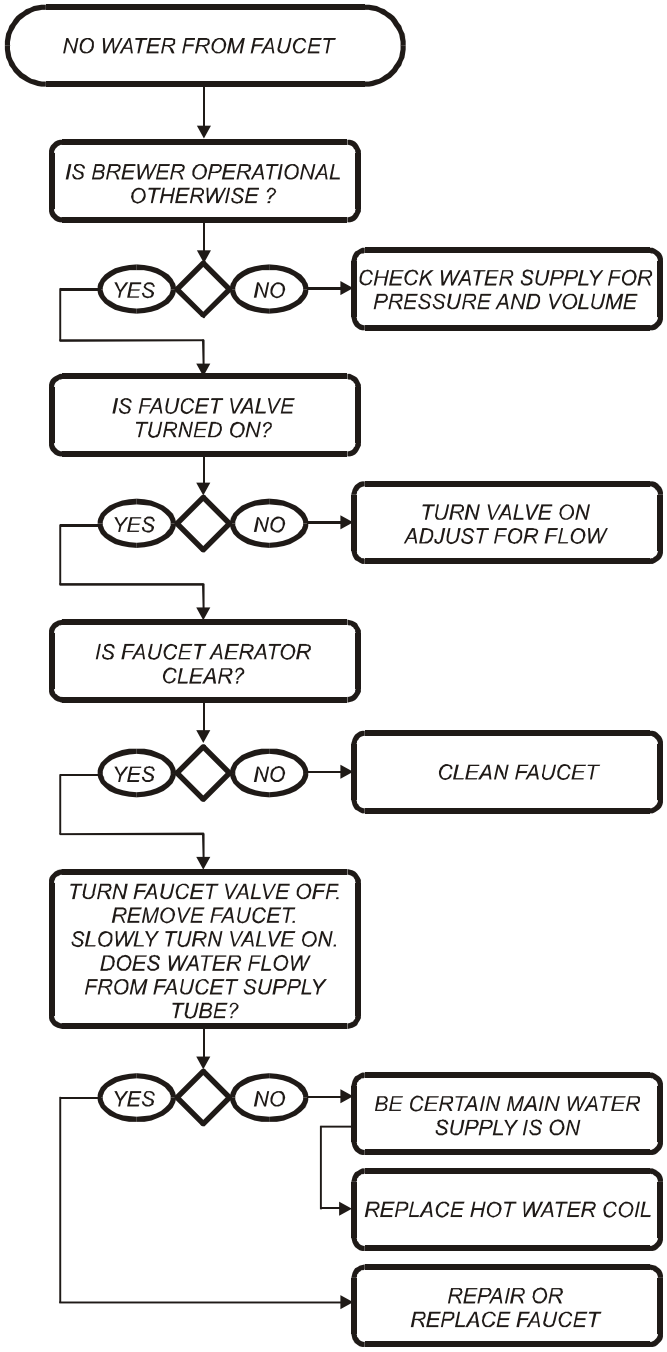
UTOMATIC OPERATION


TOO MUCH WATER FOR BREW
IS WATER PRESSURE CORRECT?
WATER PRESSURE SHOULD
YES
NO
INSTALL PRESSURE REGUL
ADJUST FOR PROPER PRES
IS TIMER PROPERLY SET?
YES
NO
SET TIMER FOR PROPER BREW TIME
CHECK SOLENOID - IS FLOW CONTROL IN PLACE?
YES
NO
REPLACE FILL SOLENOID


POUR WATER INTO
POUR-OVER OPENING
SLOWLY
YES
SPRAY DISH
CHECK INLET AND OUTLET
ELBOWS, SILICONE HOSES AND
TANK FOR OBSTRUCTION

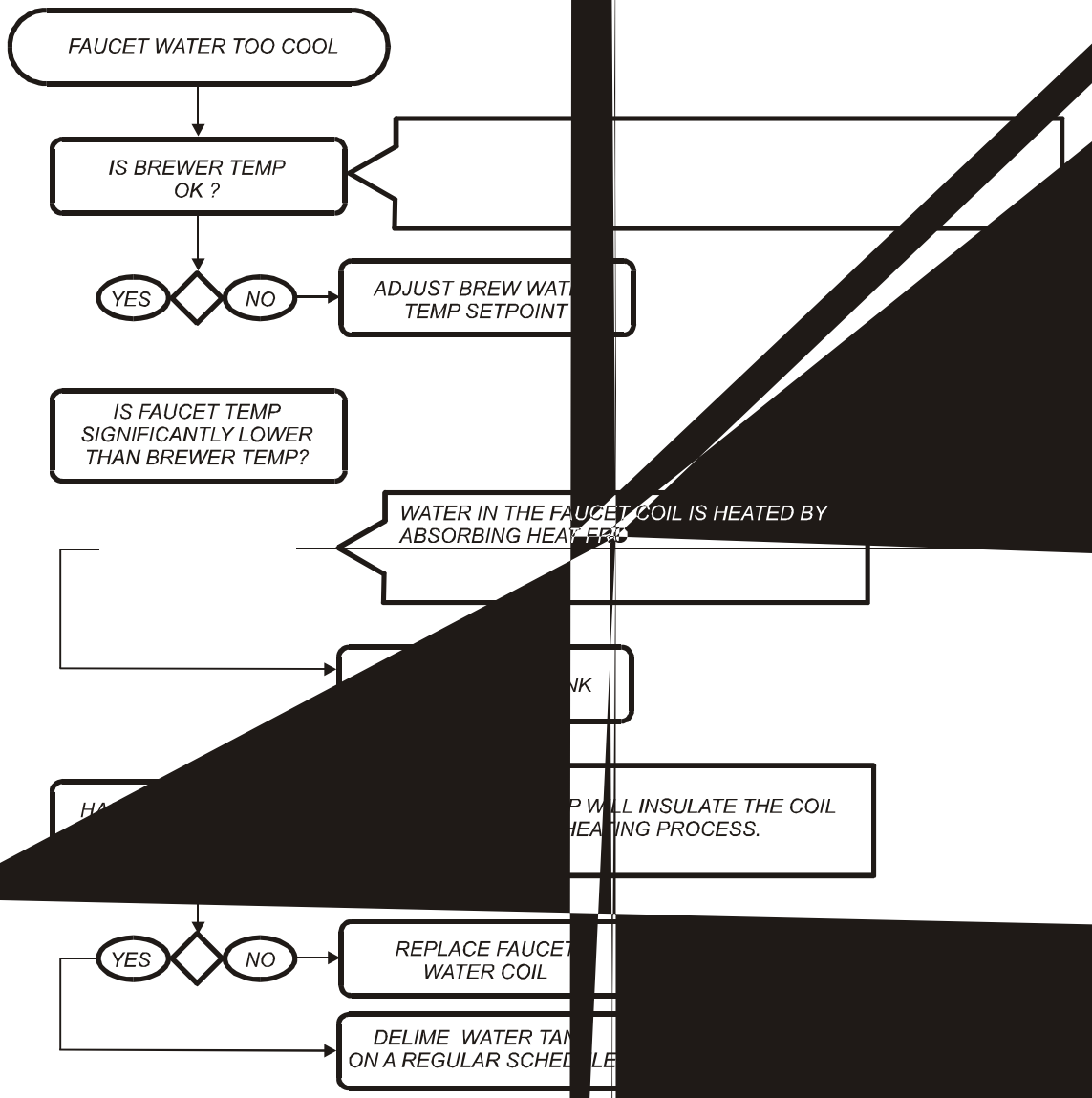
TROUBLESHOOTING GUIDE (continued)

FAUCET WATER SYSTEM



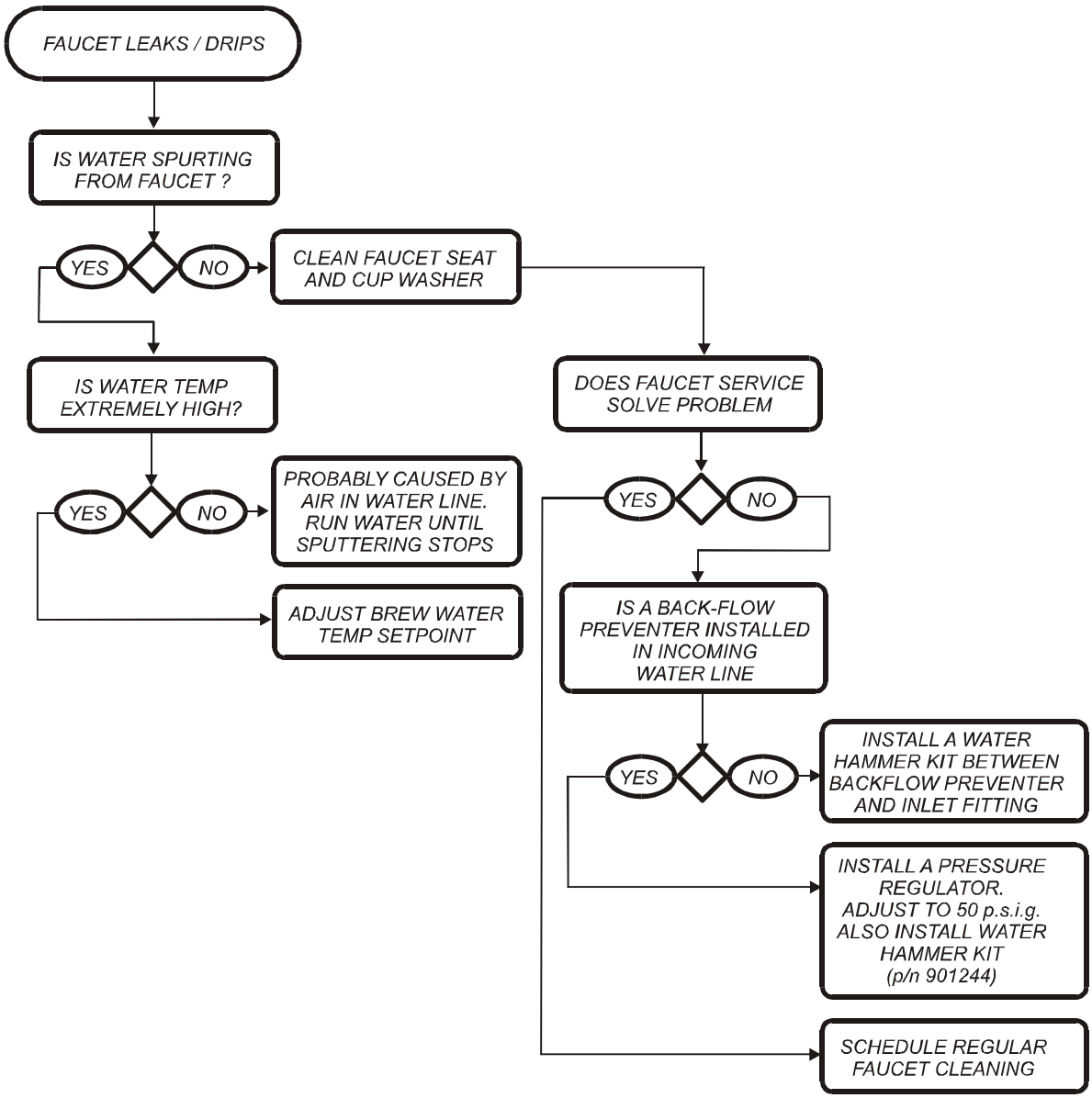
ROUBLESHOOTING GUIDE (continued)

FAUCET WATER SYSTEM



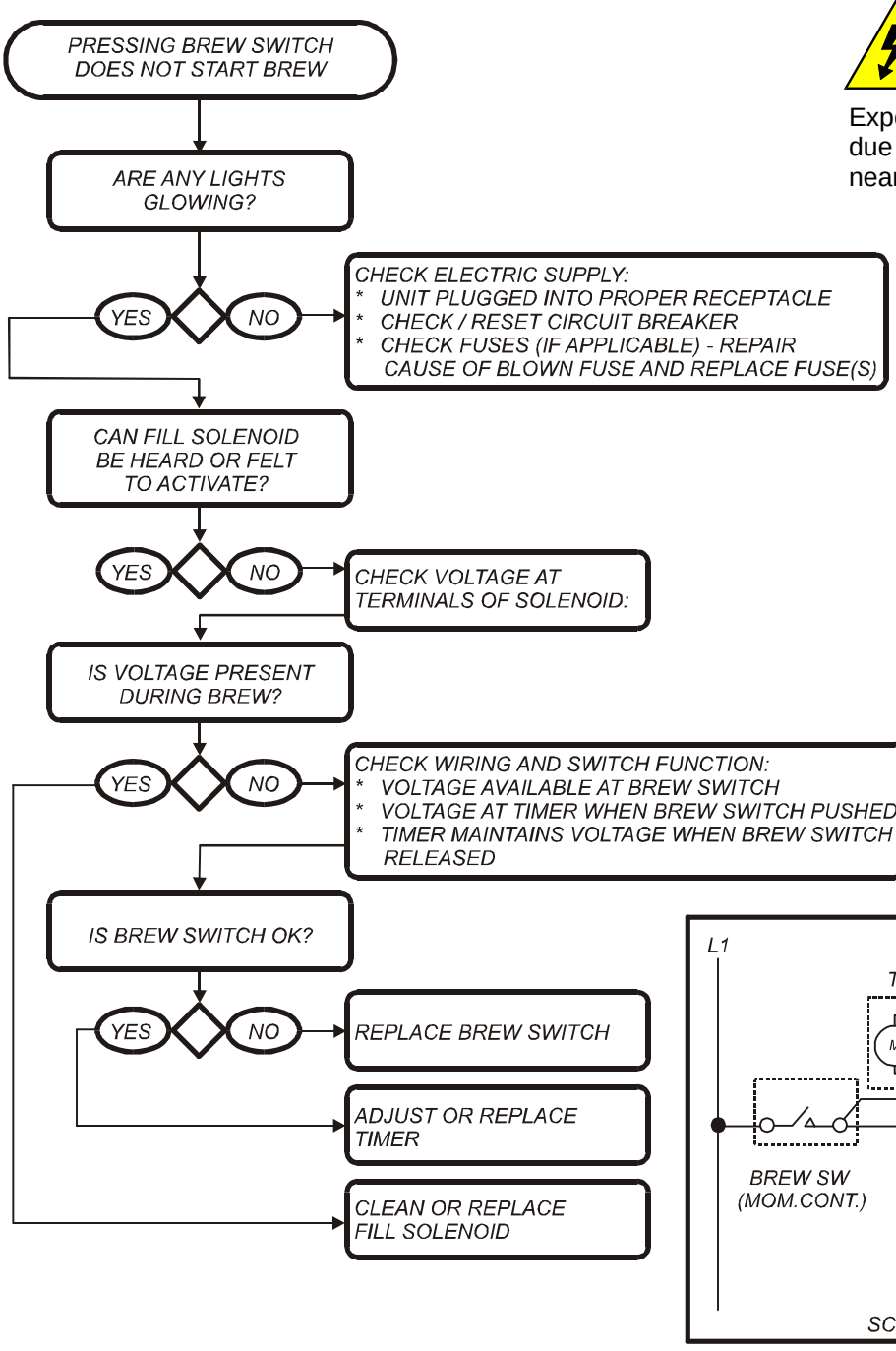
TROUBLESHOOTING GUIDE (continued)

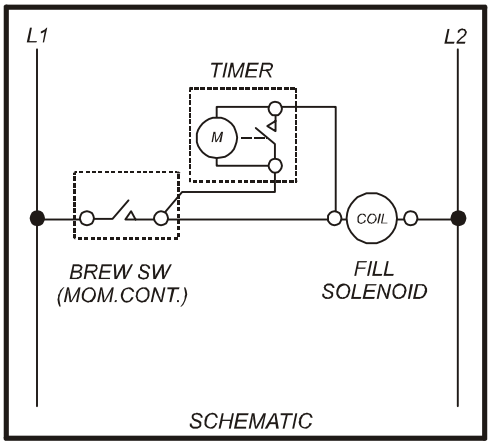
FAUCET WATER SYSTEM


FAUCET LEAKS / DRIPS
IS WATER SPURTING FROM FAUCET ?
YES
NO
CLEAN FAUCET SEAT AND CUP WASHER
IS WATER TEMP EXTREMELY HIGH?
YES
NO
PROBABLY CAUSED BY AIR IN WATER LINE. RUN WATER UNTIL SPUTTERING STOPS
ADJUST BREW WATER TEMP SETPOINT
DOES FAUCET SERVICE SOLVE PROBLEM
YES
NO
IS A BACK-FLOW PREVENTER INSTALLED IN INCOMING WATER LINE
YES
NO
INSTALL A WATER HAMMER KIT BETWEEN BACKFLOW PREVENTER AND INLET FITTING
INSTALL A PRESSURE REGULATOR. ADJUST TO 50 p.s.i.g. ALSO INSTALL WATER HAMMER KIT (p/n 901244)
SCHEDULE REGULAR FAUCET CLEANING

ELECTRICAL SYSTEM - BREW

CAUTION:
ELECTRIC SHOCK HAZARD
Exposed electric circuits. Use due caution when working near live electric circuits.


PRESSING BREW SWITCH DOES NOT START BREW
ARE ANY LIGHTS GLOWING?
YES
NO
CHECK ELECTRIC SUPPLY:
* UNIT PLUGGED INTO PROPER RECEPTACLE
* CHECK / RESET CIRCUIT BREAKER
* CHECK FUSES (IF APPLICABLE) - REPAIR CAUSE OF BLOWN FUSE AND REPLACE FUSE(S)
CAN FILL SOLENOID BE HEARD OR FELT TO ACTIVATE?
YES
NO
CHECK VOLTAGE AT TERMINALS OF SOLENOID:
IS VOLTAGE PRESENT DURING BREW?
YES
NO
CHECK WIRING AND SWITCH FUNCTION:
* VOLTAGE AVAILABLE AT BREW SWITCH
* VOLTAGE AT TIMER WHEN BREW SWITCH PUSHED
* TIMER MAINTAINS VOLTAGE WHEN BREW SWITCH RELEASED
IS BREW SWITCH OK?
YES
NO
REPLACE BREW SWITCH
ADJUST OR REPLACE TIMER
CLEAN OR REPLACE FILL SOLENOID



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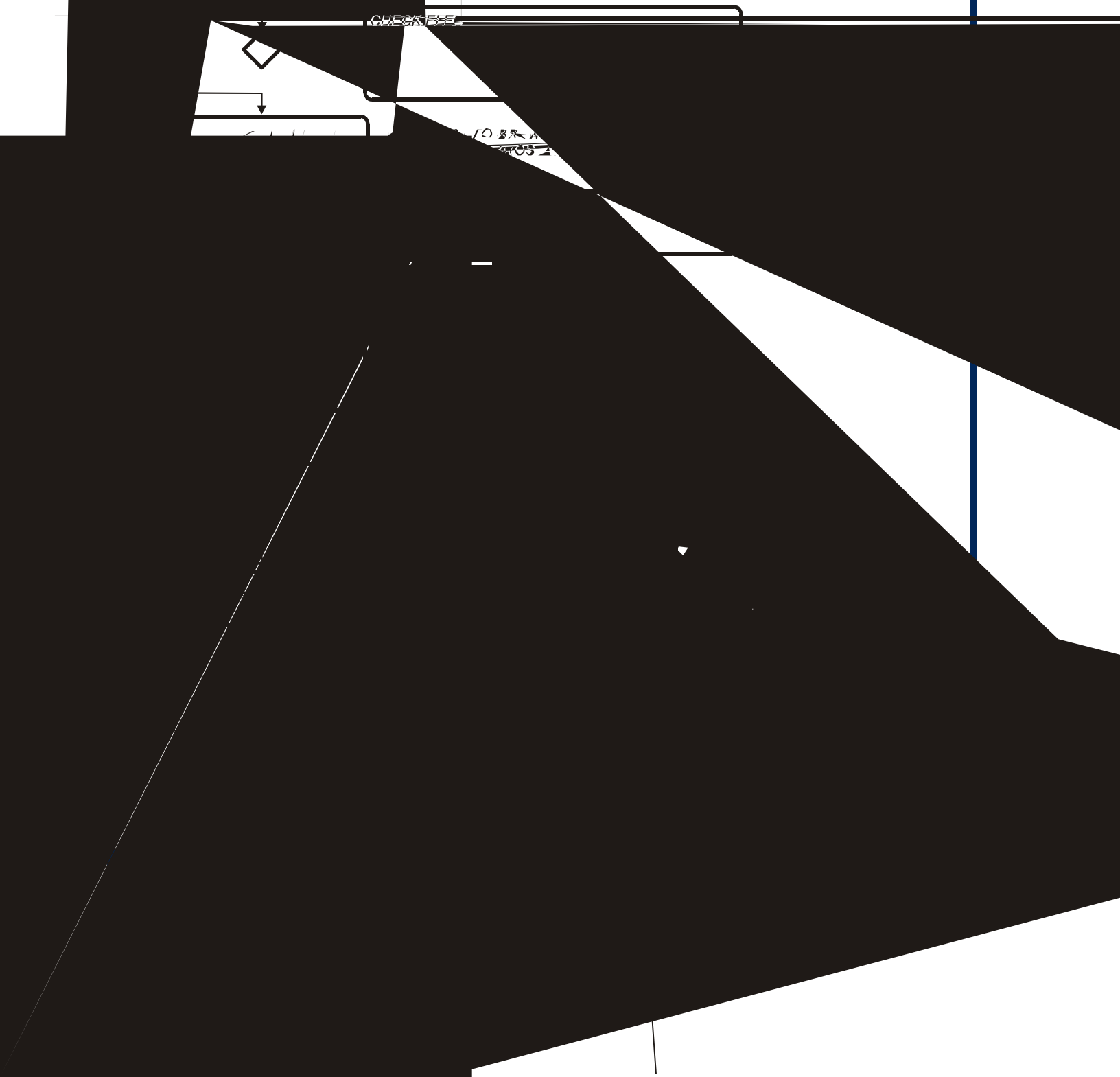


SW

CAUTION
Electric Shock Hazard

These procedures involve exposed electrical circuits. These procedures are to be performed by qualified technical personnel only.

TEMPERATURE ADJUSTMENT

Unplug power cord or turn circuit breaker OFF. Remove top panel.

Pull vent tube out of tank lid and insert a thermometer of known accuracy in vent hole. Reconnect brewer to electrical power.

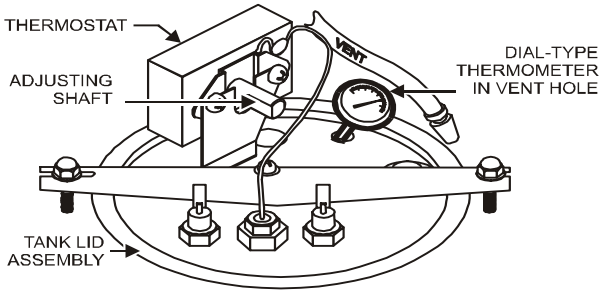


Fig. 10 Checking and Adjusting Brew Temperature

NOTE:
Optimum brewing temperature range is 195ºF to 205ºF (90ºC to 96ºC).

IMPORTANT:
A mechanical thermostat will maintain temperature within ±5ºF. To prevent boiling water in the brewer, thermostat should be adjusted to a maximum temperature equal to the local boiling temperature minus 5ºF.

Place an empty decanter under brew chamber. Energize brewer and pour one decanter (64 oz.) of cold water into pour-over opening. When READY TO BREW light comes on, read temperature displayed on thermometer.

Adjust thermostat by turning shaft; clockwise increases temperature. 1/8 turn = approximately 10ºF.
Refer to Table 1 below for proper brewing temperature based on altitude.

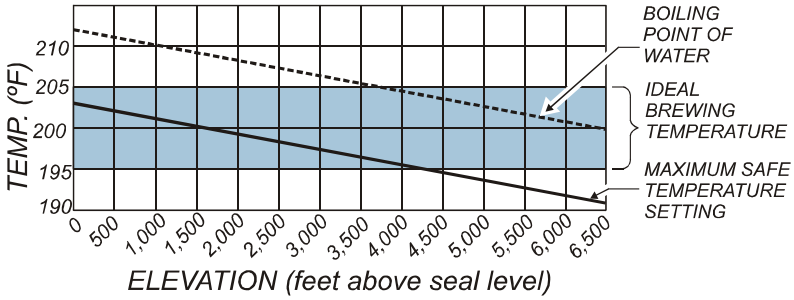


Table 1 Boiling Temperature by Altitude

Upon completion, remove thermometer and reinstall vent tube.

TIMER ADJUSTMENT

The amount of water dispensed automatically during a brew cycle is controlled by the timer.

Place empty decanter under brew chamber. Press BREW button. Brewer should dispense one decanter of water. To adjust amount:

Remove brew chamber and button plug. Adjust knob on timer; clockwise increases time. Run several cycles to check amount of water delivered. Replace button plug.

IMPORTANT: Water pressure must be between 20 p.s.i and 90 p.s.i. flowing pressure. If water pressure exceeds this value, or if water pressure varies greatly, a pressure regulator must be installed in the water supply line.

REMOVE TANK LID ASSEMBLY

Unplug brewer or turn circuit breaker *OFF*. Turn *OFF* water supply. Remove top panel. Pull vent tube and inlet elbow out of basin pan.

Pull water inlet tube out of basin pan. Remove basin pan.

On models with faucet, disconnect inlet pipe at faucet shut-off valve and outlet pipe at faucet.

Disconnect all wiring from thermostat, hi-limit, and heating element.

Loosen center screw on tank hold-down bracket. Remove hold-down bracket by sliding short slotted end off of locking stud and lifting it off. Remove cover assembly by lifting it straight up.

Reassemble in reverse order.

IMPORTANT: Before setting assembly into tank, make sure tank lid gasket is properly seated on flange of lid. *DO NOT OVER-TIGHTEN*.

REPLACE THERMOSTAT

Unplug brewer or turn circuit breaker *OFF*. Turn *OFF* water supply. Remove top panel.

Disconnect all wiring from thermostat only. Loosen and free jam nut from pass-thru fitting securing temperature sensing bulb. Remove two screws holding thermostat to bracket.

Lift out thermostat, sensing bulb and thermostat gasket.

Reassemble in reverse order.

IMPORTANT: When mounting thermostat, be sure a new seal washer is placed below the fitting on the capillary line. Push sensing bulb thru tank lid until fitting seats. Tighten capillary lock nut only enough to ensure no water leakage. Excessive tightening is not necessary.

REPLACE HEATING ELEMENT

Remove tank lid assembly per above.

Remove two hex nuts holding element to cover. Pull element from mounting holes.

Reassemble in reverse order.

IMPORTANT: When replacing heating element, also replace seal gaskets.

REPLACE TIMER ASSEMBLY

Unplug power cord or turn circuit breaker OFF.

Remove front panel. Remove knob and three screws holding timer to bracket. Disconnect wiring to timer.

Reassemble in reverse order.
Adjust timer as described on page 13

REPLACE HOT WATER FAUCET COIL

Symptom: Brewer drips continuously from brew head, except when faucet valve is turned OFF.

Remove tank lid assembly per above.

Remove two hex nuts hot water coil to cover. Pull coil from mounting holes.

Reassemble in reverse order.

REPAIR HOT WATER FAUCET

Remove top panel and turn faucet valve OFF.

Unscrew aerator cap from faucet and remove handle retaining clip. Do not let faucet body turn.

Pull bonnet assembly from faucet body.

Examine the interior of the faucet body and the surface of the seat cup. Clean out any debris in the faucet body, using a stiff bristle brush if necessary.

Examine the aerator. Clean any debris from the screen or flow straightener, using a stiff bristle brush if necessary.

Reassemble in reverse order.

REPLACE BREW READY LIGHT or BREW BUTTON

Unplug power cord or turn circuit breaker OFF.

Using Switch Removal Tool (p/n 83209) or a thin screwdriver, pry light or switch from mounting hole. Disconnect leads.

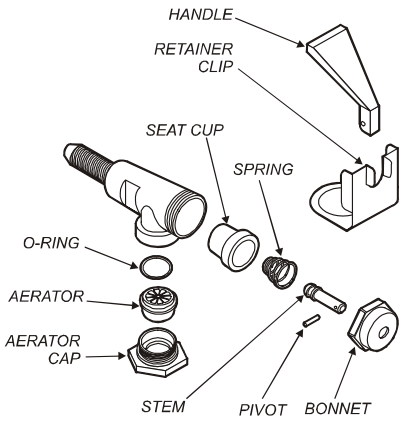
Reassemble in reverse order.

IMPORTANT: When replacing water faucet coil, also replace seal gaskets.

NOTE: Any abrasion or roughness on the flat end of the seat cup will require replacing the seat cup:

Work the seat cup out of the bonnet and off of the end of the stem.

Install a new seat cup, making sure the knob on the stem is fully inserted into the pocket of the seat cup, and the skirt of the seat cup is fully inserted into the bonnet.



CAUTION - CHEMICAL BURN HAZARD

Deli g chemicals are caustic. We opriate protective glov ggles during this proc

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PROCEDURE: Delime the Water Tank

PRECAUTIONS: Disconnect brewer from electric power.
Allow brewer to cool.

FREQUENCY: As required (Brewer slow to heat)

TOOLS: De (941i7.24 680.6step8(inS(soluti)913.2( )]TjT*0.0013 Tc-0.000
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7. Set the tank back into the brewer. Reassemble the tank lid to the water tank. Make sure the gasket is properly in place, then reinstall the hold-down strap.

8. Reinstall wiring to heating element and thermostat. Reinstall the hi-limit thermostat (if removed). For brewers with hot water faucet, reassemble faucet piping. Verify that all internal components are dry, then reinstall the top panel.

10. Reconnect brewer to electrical supply and, for automatic brewers, reconnect water supply.

11. Install the brew chamber without filter paper or grounds. Run at least three full brew cycles and discard all water generated.

12. Brewer is ready to use.

NOTE: Normally, silicone hoses do not need to be delimed. Should deliming hoses become necessary, Bloomfield recommends replacing the hoses.